PREPAREDNESS FOR THE CANNING CAMPAIGN

YOUR CANNING EOUIPMENT: **BUYIT NOW**

By ANNE LEWIS PIERCE Director, The Tribune Institute

O YOU remember that last year you had much trouble in getting the kind of canner you wanted? You can al ways fall back on the good old family washboiler with a rack in the bottom of it, but even the racks were scarce.

You had a hard time getting the glass jars you fancied, and after you got them into the boiler you couldn't get a lifter to get them out for love nor money. All these things are apt to happen again this year with emphasis, and if you intend to can-and who doesn't?get your equipment together before the rush is on. Put your orders in early, and so be prepared to can each fruit and vegetable when at its height, and therefore cheapest and best.

We ought to can as never before this year to rescue every one of the perishables from the season of overproduction and preserve them for the time of scarcity, to supply our own tables next winter at a minimum of expense and a maximum of wholesomeness and to set free the commercial pack for the army at home and abroad. What housekeeper wants to sponge on the soldier's mess, when she could have her own supplies in the cellar? If you buy the foods wisely it means an economy for you, and also a setting free of labor and materials for war needs.

The cold pack method has amply justified itself in our opinion by the severe test undergone at the hands of many amateur canners last summer. Canning is a laboratory method -depending on perfect sterilizing and sealing You need proper equipment and the most conscientious attention to detail-even a slavish following of instructions. It is not safe to disregard what may seem from the old-fashioned point of view immaterial directions. One must be careful not to mix methods, but to follow through quickly and accurately to the completion of the job when the canning is once started. The selection of young, fresh, first class vegetables and fruits is important: nothing comes out of the can better than it goes in. All these things spell success in canning. And when it is successful canning means foods preserved with the greatest possible degree of freshness and economy. There is less expense for sugar, and therefore it is possible to put up more food than by the oldtime preserving process.

The Hot Water Bath

The equipment to be selected depends altogether on individual needs, the amount of canning to be done, the place of installation, etc. The conditions vary all the way from those of the woman is a small apartment who wants to put up a few jars of each fruit and vegetable as they come along to the woman with a suburban garden or small farm or work on s community scale, calling for pressure canners Let large capacity. For the average woman washboiler (No. 8 size), with a tight fitting er and a wooden or metal rack in the botm, is very satisfactory. This will hold from welve to fifteen quarts, and though the temperature cannot be higher than boiling (212 degrees), the work can be accomplished in a reasonable time, varying all the way from twenty-two minutes for tomatoes to three hours

The Hall Canner is a slight modification of the washboiler type, consisting of a galvanized steel cyclinder with six two-quart jar holders. These take the place of rack and lifters, and, owing to the shape, it needs only one burner and takes up less room on the stove than the elliptical washboiler.

The Water Seal

A simple and convenient type of canner, standing between the boiler and the pressure cooker, is the water seal, which, by confining the steam, raises the temperature of the canner (214 instead of 212 degrees) and so slight-



The aiuminum pressure cooker is light, small, safe and time-saving. Useful all the year round, as meats and vegetables can be cooked in it under pressure.

ly shortens the time that it is necessary to

process. The Mudge Canner and the Improved

Water Seal Canner are both of this type and

are very efficient. The Mudge handles one

to four quart jars at a time, and is very con-

venient and quick in heating up. It consists

of one to four cylinders, as desired, mounted

above a water pan, so that a steam bath sur-

rounds each jar. The Improved Water Seal is

of larger capacity, holding thirteen one-quart

jars. Either canner may be used over any

Pressure Canners

canner, which, by confining the steam and

creating a pressure of five, ten or fifteen,

pounds, raises the temperature to 227°, 239°

and 250°, as compared with 212° in the water

bath (boiler). This cuts down proportion-

ately the time necessary to process. For ex-

ample, the root vegetables that need ninety

minutes in the hot water bath and eighty in

the water seal call for only one hour, with

These canners, however, are not so well

suited to the use of glass jars, which are

sterilized only partially sealed, and therefore

some of the water is apt to be exhausted and

result in a "slack fill" unless a constant press-

ure is maintained. Also, there is some

danger of breakage. The National Junier

Pressure Canner is one of this type, intended

more especially for tin cans. But it can be

used for glass with care, and for the womar

with a garden or small farm the pressure

canner is time saving and efficient. If held

steadily at five pounds pressure this canne

It is a steel cylinder twelve by eighteen

inches, weighing, with removable cover, fifty-

two and one-half pounds, and therefore while

it can be used over any heat it should be in-

stalled so that it need not be moved until the

canning is completed. The canner holds twelve

The third type is the Pressure Cooker or

form of heat.

five pounds of pressure.

is quite safe for glass jars.

needing three hours in the washboiler, are safely canned in one-third the time. This is a tremendous gain if large amounts of these vegetables are to be handled.

The three parts of

a water seal canner,

that form a com-

partment in which

the jars are proc-

essed in a steam

bath at a tempera-

ture of 214° F.

Pressure Cooker

Somewhat better adapted to the average city household is the Pressure Cooker, which is made of cast aluminum and may be had in sizes varying from the smallest, holding three quarts or four pints, to one that can process eight quart jars at once. The small cooker weighs only eight and one-half pounds and is positively ornamental. It is not bulky, measuring eight to ten inches in diameter, with a height of ten inches. It is most economical of heat; it is said to be "fool proof" as far as danger from the pressure feature is concerned, and can be utilized for preparing cereals, meats or other foods requiring long cooking with excellent results. For any small kitchen it is ideal.

All the pressure cookers and canners have the advantage, which is shared by the water seal outfits, that the cloud of steam arising

from the washboiler is largely avoided and the jars are easier to handle.

Types of Jars and Cans

After you have decided on the type, capacity and cost of the canner that just fits your canning requirements, the next most important point is the container. There is no money in economizing on rubber rings or the caps of jars and losing a whole pack of vegetables. And no matter how perfectly the sterilization may have been carried out, hermetic sealing is the other "must" for successful canning. If the seal is not perfect, due to rough edges of jar, imperfect spring or bad rubbers, the food will be reinfected and spoiled.

The round Mason jar is a well known type with the metal screw cap with porcelain lining. It has some disadvantages; it cannot be, cleaned so perfectly and must be tightened several times during the cooling process, but it is also the cheapest and a good jar for the money. There is also a wide-mouthed Mason jar and the White Crown cap is easily cleaned.

when large amounts of tomatoes, peas, corn, etc., are to be canned the tin is well worth consideration by the home canner. The special form of can needed can be obtained in lot; of one hundred at the rate of 31/2 and 42-3 cents apiece, pint and quart size and so are not expensive. With this equipment the pressure canner can be used with the maximum of efficiency and safety.

. The Lightning wide-mouthed type has a

glass cover with a wire clamp, is easily cleaned

and sterilized and lends itself perfectly to the half seal and subsequent complete sealing

called for by the cold pack method. It may be

had in round or square shapes, the square jar

representing a saving in shelf and packing

room of 22.5 square inches on six one-quart

containers-making room for one additional

special composition. It is put into the canner

completely sealed, and is considered by some

to be especially safe, as it can be accurately

and finally tested for perfect sealing when

the process is complete, whereas defects in the

rubber rings might develop later, though

responding to the test when taken from the

The tin can is cheaper and more convenient

for some products than glass, but has always

been a bugbear to the housekeeper, because the

top must be soldered on. The Burpee Sealer,

by a hand operated crank requiring a very

slight effort, provides a sanitary seal without

solder. With a little practice over a hundred

cans an hour can be sealed by this device, and

The Economy Jar has a cap coated with a

jar on the shelf out of every seven.

The Rubber Rings

With the can question off our minds only one other fundamental point remains to be settled. What rubbers shall you use and how can you know a good one from a bad one before the product spoils?

Do not use the rings that come on the ars in any case. Use fresh new rings each year. Remember that rubber rings that might serve for preserves or food put up by the old open kettle method will not do for the cold pack method, in which the ring goes into the sterilizer with the product and must stand up under at least three hours of hard boiling.

These are some of the points that a good ring must have, as decreed by the Department of Agriculture after much experimentation

and observation:
1. For a standard jar the inside diameter of the rubber ring should be two and one-quarter inches. It must fit the neck of the jar tightly, stretching a little to go around it.

2. You will have fewer "blowouts" if the ring is about five-sixteenths of an inch wide one-fourth inch to three-eighths of an inch are

3. One-twelfth of an inch thick is just right.

3. One-twelfth of an inch thick is just right.
4. A good ring will stretch considerably and return to the same inside diameter; it should also stand bending without breakage. Color is no index of quality.

A pantry or a dark, cool closet filled with row on row of jars of fruit and vegetables is a treasure box that a housekeeper gloats over as some women do over a well filled jewel case. They mean thrift, preparedness in the time of plenty for the time of lack, thought taken now that will save planning and buying next winter and, best of all, it means saving food that would otherwise be wasted and helping

TYPICAL CANNERS AND CON. **TAINERS**

TESTED AND ENDORSED BY THE TRIBUNE INSTITUTE

> DE WITT V. WEED, JR. Engineering Expert LOUISE M. WILLIAMS. Domestic Scientist

CANNERS

LISK CANNER NO. 77-Price, \$2.25. Made by the Lisk Mfg. Co., Canandaigua, N. Y., and New York City.

"SUZAN" FRUIT JAR LIFT—Price, 40, 50 and 75 cents. Made by Hamblin & Rus-sell Mfg. Co., Worcester, Mass., and 45 Cliff St., New York City.

HALL CANNER—Price, \$4.50. Made by the Hall Canner Co., 104 Auburn Ave., Grand Rapids, Mich.

MUDGE PATENT CANNER AND STERIL. IZER—Price, \$4.50 to \$22.50. Made by Biddle-Gaumer Co., 2846-3856 Lancaster Ave., Philadelphia.

IMPROVED WATER SEAL CANNER— Price, \$12.50. Made by West Mfg. Co., 58 North 2d St., Philadelphia.

"CONSERVO" CANNING OUTFIT NO. 20. —Price, \$8 to \$20. Made by the Toledo Cooker Co., Toledo, Ohio.

PRESSURE COOKER-Price, \$18, \$24, \$30. Made by the Pressure Cooker Co., 332 Broadway, Denver, Col. NATIONAL JUNIOR NO. 1 CANNING OUT-

FIT-Price, \$25. Made by Northwestern Steel and Iron Works, Eau Claire, Wis.

CONTAINERS, CAPS, ETC.

KERR "ECONOMY" JAR-Price, \$1.50, \$1.75 and \$2.25 per dozen. Made by the Kerr Glass Mfg. Co., Sand Springs, Okla. EUREKA FRUIT JAR-Price, \$1.50 and \$1.75 per dozen. Made by the Eureka Jar Co., 41 Harrison St., New York City.

"QUEEN" FRUIT JAR-Price, \$1.25, \$1.50, \$1.65 and \$2.25 per dozen. Distributed by Loring Lane Co., 41 Harrison St., New York City.

DOUBLE SAFETY FRUIT JAR-Price, \$1.25, \$1.50, \$1.65 and \$2.25 per dozen, Distributed by Loring Lane Co., 41 Harrison St., New York. ATLAS E-Z SEAL FRUIT JAR-Price, \$1

and \$1.15 per dozen. Made by Hazel-Atlas Glass Co., Wheeling, W. Va. KERR SELF-SEALING MASON JAR-Price,

90 cents and \$1 per dozen. Made by Kerr Glass Mfg. Co., Sand Springs, Okla. JIFFY JELLY GLASS-Price, 98 cents per dozen. Made by Loring Lane Co., 41 Har-rison St., New York City.

WHITE CROWN MASON JAR CAP-Price, 35 cents per dozen. Made by the White Crown Fruit Jar Co., Louisville, Ky.

BURPEE HOME CAN SEALER NO. 2-Price, \$14. Made by the States Metals Co., 30 Church St., New York.

SANITARY TIN CAN-Prices: Pints, \$3.55 per hundred; quarts, \$4.65 per hundred. Made by the American Can Co., Chicago, Rochester and Baltimore.

ENTERPRISE BOTTLE CAPPER-Price, \$4.50. Made by the Enterprise Mfg. Co., 3d and Dauphin Sts., Philadelphia, and 29 Murray St., New York.

FRUIT JAR RUBBER RINGS

JUMBO JAR RINGS-Price, 15 cents per dozen. Made by Loring Lane Co., 41 Har-rison St., New York City. ARROW FRUIT JAR RINGS-Price, 10

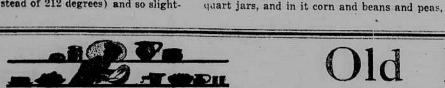
cents per dozen. Made by Cupples Com-pany, St. Louis.

"GOOD LUCK" RUBBER JAR RINGS— Price, 10 cents per dozen. Made by Bos-ton Woven Hose and Rubber Co., Box

Prices subject to change

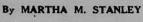
to cook for the soldiers just as surely as though you were stirring soup behind the lines.

Out with the canning equipment, and every time you put up a can of vegetables remember that it is one more can released to go abroad or into the cantonments. No matter whether you do ten cans or ten hundred, do your bit you do ten cans or ten hundred, do your bit to save some food. The Tribune Institute is ready to help you in every way possible, both as to methods and equipment. Call on us by telephone, mail or in person.



Old Lady 337: A Canning

Typical glass fruit jars. Nos. 1, 3 and 5 are Mason jars with different style screw caps. No. 2, a straight-sided jar with no shoulder and a glass top. Nos. 4 and 8 are the Lightning type, but the large jar is partially scaled as it would be placed in the canner. Nos. 6 and 9 are square-sided Lightning jars. No. 7 is the Economy jar, which is totally scaled before going into the canner.



THEN a man joins a force of women workers it is usually from necessity or curiosity, but when patriotism is the motive the equality of the sexes seems mighty close to the millennium. The canning factory grew out of the tremendous success attained in the girls' vocational school, where over 10,000 jars of food were conserved in six weeks. An extension of this work was considered not only expedient but necessary. Accordingly, the Mayor's Committee of National Defence of Newark, N. J., pledged themselves responsible at the bank for \$2,500 to begin canning while vegetables were plentiful.

The first week in August the building controlled by the Newark Female Charitable So-

Insure Your Preserves

with LLCO **JUMBO** RINGS

Don't risk them with inferior rubber rings. Protect them with LLCO JUMBO RINGS. Extra heavy quality red rings-packed complete with one dozen gummed labels-fit all standard jars. En-dorsed by Tribune Institute and Good Housekeeping.

15c dozen prepaid, or-For Sale at Dept. Stores and General Stores Throughout the Country. LORING LANE CO., Werth 1454. New York City.

ciety was given over for the purpose. The top floor was thoroughly equipped and had a nursery in connection where the children were cared for while their mothers worked. They received the equivalent of their wage in conserved food valued at less than half of the current price in the Newark markets.

A hurry call for workers was sent out through the women's clubs and schools, and requests urgently given to circulate the need for help. This was heartily responded to by 336 women of American, Scotch, Polack, Irish and Italian parentage. Levelled to an equaiity never before realized and appreciated, these women conserved in thirty-six days over 11,000 jars of food for the winter's use.

They built up a charge of 4,000-odd hours, which at a schedule rate of 15 cents an hour, registered each night on their time card, gave them an equivalent of over \$600.

The instigators of this most successful project arranged for the distribution of this food Thanksgiving week, and this timely arrangement gave to the women an appreciation of the day they had never before realizedthankfulness for a day of plenty made possible by their own efforts.

Long before this result was made known Charles W. Speer was watching the enterprise. He was employed at City Hall, Newark, as telephone operator and night watchman, working often from fourteen to sixteen hours out of the twenty-four.

In the watches of the night he conceived the idea that whether this canning enterprise was a success or not it was time well spent and a matter well worthy his consideration.

His resolution was a fine blending of gallantry and patriotism, a desire not only to assist his country, but to lend his aid to the women who were doing work that was heavy and too arduous for any one except a man.

Unlike the average man, he reasoned that he could spare from four to five hours of the eight he allowed himself for sleep and recreation and give to this cause for his country's assistance, "being," as he stated, "too old to shoulder a

Mr. Speer made but one stipulation to Mr. Shirley, of the Mayor's committee-that salary was not to be considered while he worked, if, in return for his gratuitous services, he could be assured that no more than six women were to give him orders at one time.

"The cannery was



National War Garden Commission, Washington, D. C.

At your Service

would look into it. I wasted a number of hours each day and I knew it. I knew, too, I was beyond the age limit for war service, but somehow I never felt so useless in my life as when I thought that fact over. I never wanted to be of use to my country so much in my life, either, and to cart out

the best cooperative

institution I ever

saw," said Mr. Speer.

"Maybe I did not

think so much of it at

first, but after read-

ing about it in the

papers I thought I

husks, pods and parings, build shelves, mop floors and rig strainers seemed to have a new kind of joy for me. "I didn't know at first what the women

were going to do down there nor how much,

jars it would be doing some good-sort of be a start, anyway, and maybe be sent to some or-"When I saw the jars by the hundreds piling

up on the shelves I began to canvass. Somehow it seemed as if the scheme was running ahead of itself.

"The women were allowed 15 cents an hour for their work, and I could see where they were going to feed their families for the winter when they turned in their cards with the hours all punched. So I said to almost every woman I met, 'Why don't you go down and see what they are doing there?' Some went. A lot made excuses. Queer, ain't it?"

Mr. Speer's brow clouded as he tried to understand the stupor of those who seemed to be still asleep.

"It makes a man feel proud to get the same wages a woman does when women work as they did. A man would be a hog even to want any more, so my forty-two hours amounted to

"When the time came, around Thanksgiving, I took it out in food, and, would you believe it? I couldn't take it home. There was too much. I was told there was going to be a surplus of the food, too, and I could buy a number of jars more at the cost price, if I wanted to, so I went home and counted up the shelf bank savings and went back to the storehouse with a little over \$22. I made four

were appraised at over \$42. They cost me around \$28, so-you see?

"Besides over thirty bottles of relish and syrups I have fifty-five quarts of food that I know to be pure and nourishing for my fam-

-again testify to the cannery's success, and last, and best of all, there have been requests for ten similar plants in and near Newark for the ensuing summer, and applications for work in them are already being filed.

to clean and preserve

To quote from the label used on all enameled ware fixtures of the United States Sanitary Mfg. Co. and many other bathtub manufactur-

"To clean and preserve the gloss on this fature we recommend the daily use of Orona. Den't Rub! A small quantity placed on a damp cloth and gently wiped over the surface, rissing thoroughly, will do the work. Positively cannot injure the surface, because free from potash, soda, caustic, lye or acid."

UNITED STATES SANITARY MFG. CO.

Recommended by Tribune Institute.
FOR SALE WHEREVER ALUMINUM IS SOLD
In Leading Dept. and Hardware Stores. ORONA-10c, 25c, 75c the can O. M. C .-- 10c, 25c, 50c

ORONA MFG. COMPANY

trips getting those goods home. "When I had them all arranged in rows they

but I thought if they only put up a hundred Comparative figures-market value and cost